

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/21/2015 **Business ID:** 99041FE
Business: ARTHUR BRYANTS BARBEQUE

1702 VILLAGE WEST PKWY
KANSAS CITY, KS 66111

Inspection: 77001542
Store ID:
Phone: 9137887500
Inspector: KDA77
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/21/15	11:10 AM	01:40 PM	2:30	0:10	2:40	0	
Total:			2:30	0:10	2:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 8 Priority foundation(Pf) Violations 3

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use	p
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5. No discharge from eyes, nose and mouth.	p
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Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.	..	p
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Fail Notes	2-301.14(F)	<p><i>P - Wash Hands (Prevent Cross Contamination) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks</i></p> <p><i>[Employee handled wet sanitizing rag and wiped down meat slicer. Employee then grabbed 2 pieces of bread to make a sandwich for a customer. COS glove change, handwash, education.]</i></p>
	2-301.14(H)	<p><i>P - Wash Hands (Gloves) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and before donning gloves for working with FOOD</i></p> <p><i>[Employee removed gloves after inspector instructed him to after wiping down meat slicer with a wet wiping rag of sanitizer. Employee went to immediately put on gloves after removing the contaminated gloves without handwashing in between tasks. COS handwash.]</i></p>

7. No bare hand contact with RTE foods or approved alternate method properly followed.
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8. Adequate handwashing facilities supplied and accessible.	..	p
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Fail Notes	6-301.14	<p><i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</i></p> <p><i>[No handwashing signage at handsink in carry out area, at pick up area, or on prep line in consumer area. Corrected on-Site, COS supplied]</i></p>
	6-501.18	<p><i>PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[Handsink in carryout area soiled with food debris buildup.]</i></p>

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.	p
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10. Food received at proper temperature.	p
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11. Food in good condition, safe and unadulterated.	p
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12. Required records available: shellstock tags, parasite destruction.	p
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Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.	p
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14. Food-contact surfaces: cleaned and sanitized.	..	p
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Protection from Contamination

Y N O A C R

Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Stored as clean on shelving for clean equipment in corner of establishment, 6 plastic containers with old date marking sticker residue and visible dried food debris. 3 metal pans with visible food debris and one metal lid with visible food debris. Lids and utensils stored as clean in containers with visible food debris buildup on all surfaces of container. COS rewashed</i></p> <p><i>Food debris buildup on large pots stored under prep table top on shelf in back kitchen by fryers.]</i></p>
	4-602.11(E)(4)	<p><i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i></p> <p><i>[Mold on interior of ice machine on divider plate.]</i></p>
	4-702.11	<p><i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i></p> <p><i>[Dishes being washed in dish machine at time of inspection. Final rinse temperature of dish machine at 145F, 147F. Dish machine did not reach 160F. Dishes not sanitized. COS PIC was able to reset the dish machine with on site plumber. Temp at 162F.]</i></p>

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.

.. p

Fail Notes	3-501.18(A)(2)	<p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[Cooked beef in walk in cooler without a date of prep on container. PIC stated the beef was cooked 7/19. Baked beans, made on site, in walk in cooler without a date of prep on container. PIC stated it was made 7/19. COS dated]</i></p>
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22. Time as a public health control: procedures and record.

.. .. p

Consumer Advisory

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

.. .. . p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. . p

26. Toxic substances properly identified, stored and used.

.. p .. . p ..

Fail Notes	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [5 gallon bucket labeled as pickles under sink with no label and connected to tubing for quat dispensed into sink basin by dish machine. PIC stated it was quat. COS labeled. In consumer area, clear bucket of pink liquid with rags in liquid not labeled. PIC stated it was sanitizer. COS labeled. On line for food prep in front of house, black bucket of liquid with no label on bucket. Employee stated it was sanitizer. COS labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Bucket of quat concentrate stored on lower shelf of dish area next to trays of clean glasses. COS moved.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Bottle of cologne in personal bag on top of boxes of ketchup in dry storage room. COS removed.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. . p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. . p

33. Approved thawing methods used.

.. .. . p

34. Thermometers provided and accurate.

p

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

p

Prevention of Food Contamination	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Half inch gap under exterior door.]</i>						
	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [Approximately 100 small flying insects throughout establishment, including in the dry storage room, in the dish area, in the cabinet under soda fountain and in the chemical storage room. One live roach on booster heater of dish machine. PIC stated pest control comes monthly. No invoice produced.]</i>						
37. Contamination prevented during food preparation, storage and display.			p
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			..	p	p	..
<i>Fail Notes</i>	3-304.15(A)	<i>P - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [Employee with gloved hands wiped down the meat slicer with a wet wiping rag. Employee then went to grab 2 pieces of bread to make a sandwich for a consumer without changing gloves or a handwash. COS bread discarded, handwash, education.]</i>						
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [4 plastic lids stored as clean, one plastic lid covering potato salad in the walk in cooler, and one plastic lid in drying tray of dish machine with cracks in rim and all the way through the plastic interior if lid. COS discarded.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			..	p
<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Hinge at hot box lower door on prep line out front damaged. Seal to reach in cooler under consumer line area not intact on right door.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
47. Non-food contact surfaces clean.			..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending			Y	N	O	A	C	R
Fail Notes	4-601.11(C)	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Food debris buildup on handles to reach in hot box in carry out area. Food debris buildup on walk in cooler door, and handle. Food debris buildup in reach in cooler and in/on seals on front prep line.]						
	4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Grease and food debris buildup on surfaces of mobile carts used to transport fry baskets of sliced potatoes for fries in kitchen. Approximately 6 carts heavily soiled.]						
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p					
	49. Plumbing installed; proper backflow devices.			p				
Fail Notes	5-205.15(B)	Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Handsink in carryout area is slow to drain. Water leak at a pipe under the sanitizing vat of 3 vat sink, creating mold on the wall.]						
	50. Sewage and waste water properly disposed.		p					
	51. Toilet facilities: properly constructed, supplied and cleaned.		p					
	52. Garbage and refuse properly disposed; facilities maintained.			p				
Fail Notes	5-501.16(C)	If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. [No trash can at handsink in carryout area.]						
	53. Physical facilities installed, maintained and clean.			p				
Fail Notes	6-501.11	PHYSICAL FACILITIES shall be maintained in good repair. [3 foot hole in dry storage room in dry wall. Cracked and missing floor tiles throughout kitchen, creating pooling water in areas.]						
	6-501.114(A)	Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [Unused slicer stored in carry out area soiled with food debris on all surfaces. PIC stated it wasn't used.]						
	6-501.12(A)	PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Food debris on wall in corner where sauce is stored in large container. Food debris on walls behind steam table top in carry out area. Black mold on ceiling tiles in kitchen (12) and ceiling tile dividers in kitchen. Black mold on exhaust duct in kitchen. (no covers on exhaust ducts)]						
	6-501.16	After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Mop stored in dirty mop water in back storage area and in bucket of dirty mop water in carry out area.]						
	54. Adequate ventilation and lighting; designated areas used.			p				
Fail Notes	6-202.11(A)	Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [No plastic coating on bulbs above the deep fryer in kitchen. Lights not shielded.]						
Administrative/Other			Y	N	O	A	C	R
	55. Other violations		p					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding

on consumer prep line, burnt ends at 140F, pulled pork at 137F, beans at 156F in steam table top, in hot box, turkey at 156F, brisket at 155F

in back hot hold unit, pulled pork at 154F, beans at 142F, brisket at 137F.

in steam table top in back, burnt ends at 141F, pulled pork at 140F

Footnote 2

Notes:

Cold holding

in walk in cooler, raw pork ribs at 38F

on cookline, MOS coleslaw at 38F, potato salad at 38

Footnote 3

Notes:

Strips in place for quat.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/21/2015 **Business ID:** 99041FE
Business: ARTHUR BRYANTS BARBEQUE

1702 VILLAGE WEST PKWY
KANSAS CITY, KS 66111

Inspection: 77001542
Store ID:
Phone: 9137887500
Inspector: KDA77
Reason: 03 Complaint

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Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/21/15	11:10 AM	01:40 PM	2:30	0:10	2:40	0	
Total:			2:30	0:10	2:40	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/31/15

Inspection Report Number 77001542

Inspection Report Date 07/21/15

Establishment Name ARTHUR BRYANTS BARBEQUE

Physical Address 1702 VILLAGE WEST PKWY City KANSAS CITY
 Zip 66111

Additional Notes
and Instructions

Follow up scheduled for 7/31 or after